

Sir Winston's Easter

First Course

Mushroom Struddle

Madeira Sauce, Crème Fraîche

Intermezzo

Mango Sorbet

Second Course

Herb Roasted Citrus Chicken

Haricot Vert, Baby Carrots, Scalloped Potatoes

Chicken Au Jus

or

Herb Crusted Rack of Lamb

Roasted Potatoes, Asparagus,

Strawberry Balsamic Glaze

Dessert Course

Rocky Road

Chocolate Mousse, Marshmallow, Chocolate Ganache, Chocolate Cake, Peanuts

\$72 Per Person

Chelsea Chowder House Easter

First Course

Heirloom Gazpacho

Cucumber Lime Crème
or

Petite Green and Tangerine Salad

Candied Kumquats, Smoked Pecans, Teardrop Tomatoes,
Shaved Manchego Cheese, Tangerine Vinaigrette

Main Course

12 oz. Prime Rib

Creamed Spinach, White Cheddar Potato Gratin, Rosemary Aus Jus
or

8 oz. Grilled Mahi Mahi

Corn Chorizo Risotto, Yellow Pepper Coulis, Asparagus, Cilantro Oil

Dessert Course

Easter Trifle

Rum Raisin Sponge Cake, Cinnamon Carrot Marmalade, Caramel Custard
or

Chocolate Marquis

Flourless Chocolate Cake, Chocolate Mousse, Chocolate Ganache, Raspberry Coulis

\$55.00 per person

A background image of several colorful Easter eggs in a wicker basket. The eggs are decorated with various patterns and colors, including red, blue, yellow, and purple. The basket is filled with green grass. The text is overlaid on this image.

Promenade Café

Easter Specials

Monte Cristo

Battered Ham and Cheese Sandwich,
Powdered Sugar, Orange Raspberry Jam

\$16.00

Prime Rib

Creamed Spinach, Mashed Potatoes, Au Jus

\$28.00

Easter Sunday Brunch

Rise n Shine

Eggs Benedict
Applewood Smoked Bacon
Sausage Links
Chicken Jalapeno Andouille & Bangers
Scrambled Eggs
Hash Browns
Homemade Corned Beef Hash
Blintzes
Display of Assorted Danish,
Croissants, Breakfast Quick Breads
Waffle station

Omelet Station

Omelets Made to Your Order
Eggs Prepared to Order

Carving Station

Prime Rib with Au Jus
Atlantic Salmon Wellington with Dill Sauce
Carved Spiral Sliced Ham with Bourbon Sauce
Yukon Gold Mashed Potatoes
Grilled Mahi Mahi
with Mango Papaya Relish and White Wine Sauce
Seasonal Vegetables

Pacific Rim

Asian Style Ribs
Yakisoba
Fried Rice
California Rolls and Spicy Tuna Rolls
Green Papaya Salad with Peanuts and Chiles
Sunimono Salad of Cucumbers, Carrots, Onions

South of the Border

Albondigas Soup
Chile Rellenos
Chicken Fajitas
Mexican Rice
Refried Beans

Under the Tuscan Sun

Tortellini Carbonara
Wild Mushroom Ravioli
with Rose Sambuca Sauce
Caesar Salad
Caprese Salad
Antipasto Salad
Grilled Veggies
Artisan Breads

Market Salad Station

Domestic and Imported Artisan Cheese
Imported Tuna Nicoise Salad
Spinach Salad with Warm Bacon Dressing
Build Your Own Salad
Display of Seasonal Sliced Fruit & Berries
Cottage Cheese

Del Mar Station

Ice Carving Displayed
Oysters, Poached Shrimp,
Clams, Mussels, King Crab Legs
Smoked Salmon Presentation
with Appropriate Condiments
Display of Whole Poached Salmon Serpentine

Patisserie

Display of Tortes, Cake and Pies
including:
Chocolate Mousse Cake,
New York Style Cheesecake, Lemon &
Raspberry Mousse, Apple Pie,
Cherry Pie, Pecan Pie, Mini French Pastries
Crepes Made to Order